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<p>(21) International Application Number: PCT/GB99/03011</p> <p>(22) International Filing Date: 9 September 1999 (09.09.99)</p> <p>(30) Priority Data: 98307337.0 10 September 1998 (10.09.98) EP</p> <p>(71) Applicant (for all designated States except US): PLANT BREEDING INTERNATIONAL CAMBRIDGE LIMITED [GB/GB]; Maris Lane, Trumpington, Cambridge CB2 2LQ (GB).</p> <p>(72) Inventors; and (75) Inventors/Applicants (for US only): GOLDSBROUGH, Andrew [GB/GB]; 50 Melvin Way, Histon, Cambridge CB4 9HY (GB). COLLIVER, Steve [GB/GB]; 1 Astwood Road, Bourne End, Cranfield, Bedfordshire MK43 0AU (GB).</p> <p>(74) Agent: KEITH W NASH & CO; 90-92 Regent Street, Cambridge CB2 1DP (GB).</p>	<p>(81) Designated States: AE, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CR, CU, CZ, DE, DK, DM, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, UA, UG, US, UZ, VN, YU, ZA, ZW, ARIPO patent (GH, GM, KE, LS, MW, SD, SL, SZ, UG, ZW), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, GW, ML, MR, NE, SN, TD, TG).</p> <p>Published <i>With international search report.</i> <i>Before the expiration of the time limit for amending the claims and to be republished in the event of the receipt of amendments.</i></p>	
<p>(54) Title: ISOFORMS OF STARCH BRANCHING ENZYME II (SBE-IIA AND SBE-IIB) FROM WHEAT</p>		
<p>(57) Abstract</p> <p>A class of wheat SBEII genes, called SBEII-1, can be used to influence properties of starch produced by a plant, including the gelatinisation temperature of the starch. The starch is useful, eg. in bakery products.</p>		